

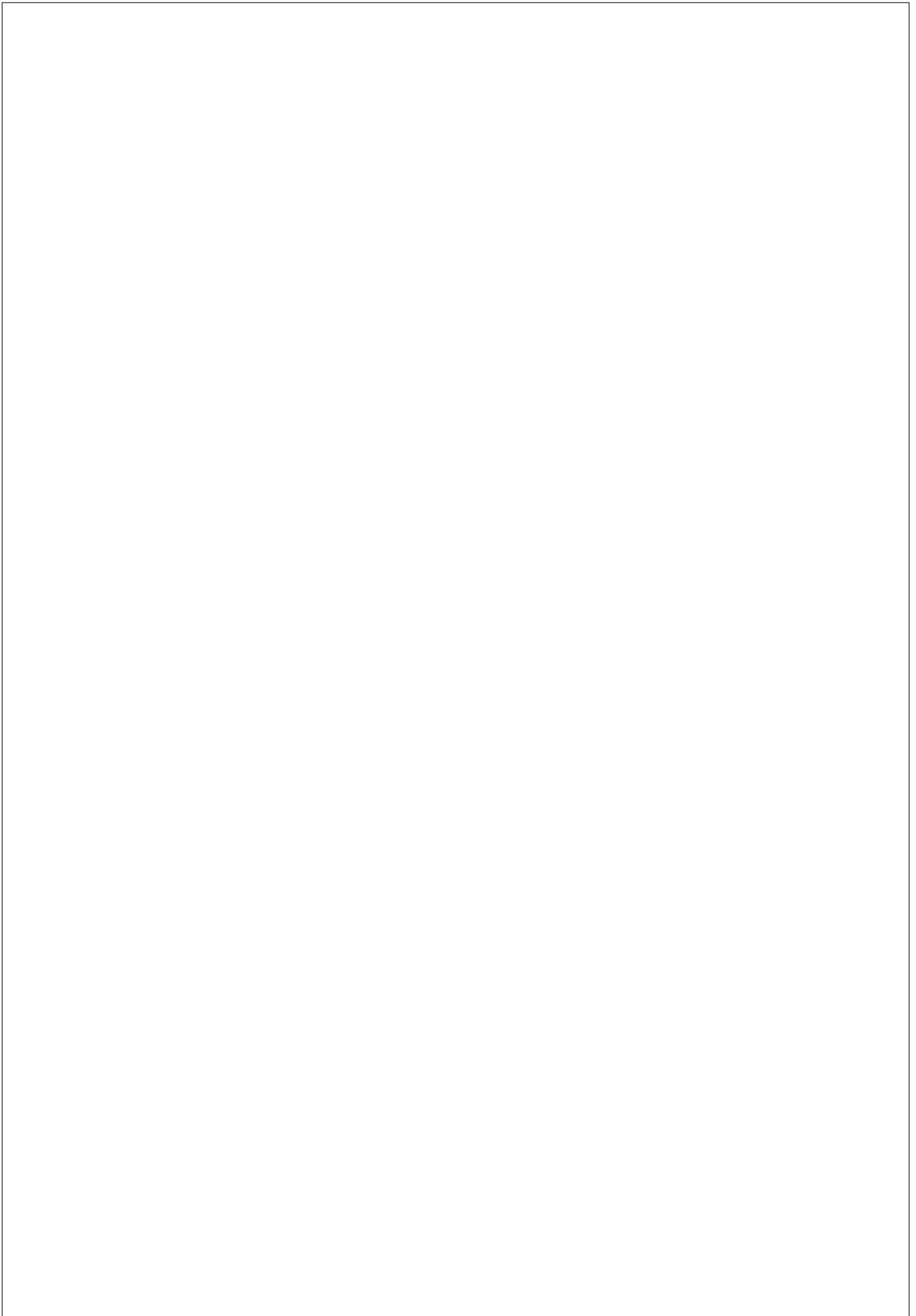


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Chesher Equipment Ltd. Price List

7200 HWY 101 S. #200

All Prices in CDN \$



## WHY PURCHASE COOKTEK FROM CHESHER EQUIPMENT LTD.

1. CookTek is a much broader line meaning that the right product is available for the right application. CookTek's products have the best components and they can operate at a much higher ambient temperature [CookTek components tested to work in air up to 122°F (50°C). Most other competitors could only withstand air temperatures as cool as 90-105°F (32-41°C)], which makes CookTek much more reliable, especially in peak demand period when it counts the most!
2. CookTek's components are top quality and therefore more durable. This allows Cheshier to offer a 3 year warranty, which is the best in the industry!
3. CookTek's induction cooking products are 90-95% efficient – unlike traditional gas or electric methods, which deliver only a small fraction of energy generated to the pan. By wasting less energy, kitchens that use CookTek equipment become cleaner, greener, cooler and cheaper
4. CookTek designs, engineers, manufactures, sells and services their own proprietary technology in the US.
5. Inside each induction cooktop is a built-in SmarTemp™ microprocessor that monitors key internal components 120 times per second. It works to protect against power surges and to check for any problems associated with overheating, blocked airflow and almost anything else you can imagine. If a problem is detected, the unit will shut itself off before any real damage can occur. Also, an error code appears in the LED display, allowing you to easily diagnose and adjust for most problems immediately.
6. All of CookTek's induction cooktops have a conveniently located LED display. On the freestanding cooktops, it is located on the front panel. On the drop-in cooktops, it is located under the glass of the smoothtop surface for easy viewing
7. The ceramic glass on CookTek's cooktops is designed to withstand anything a commercial kitchen can offer. And although it has extremely high shock values, CookTek's taken the liberty of building in yet another safeguard. Each cooktop - even the drop-in units - have a reinforced stainless steel edge that serves as extra protection around the edge of the glass to prevent splitting, cracking and safety issues. In addition, CookTek's glass smoothtop can withstand temperatures up to 1000°F. The high physical shock values allow the cooktop to withstand everyday use in a commercial kitchen. Certainly tough material, but very easy to clean!
8. Cheshier is a locally owned and operated food equipment wholesaler that has been in business since 1967! We are a team of trusted people that distribute only reliable and high quality equipment that has the lowest total cost of ownership and best overall customer value.
9. The best overall value when price, product quality and support are factored into the decision.
10. We have local inventory of equipment, accessories, and parts stocked in Canada for speedy delivery. There are no borders between you and the products you need from Cheshier.
11. Cheshier has trusted and reputable dealer programs that recognize the value that a dealer sales representative brings to the development of the opportunity. We provide our dealer partners with an above average margin and a reasonable ROI when they have developed the end user opportunity.
12. Cheshier has a national parts and service organization to support what we sell.

# CHESHER / CookTek

## Commercial Standard Single Burner Induction Cooktops

The natural choice for cooking professionals. Fast, safe, clean, reliable and extremely easy to use. Five power options (over two voltages). 0-20 power settings, plus temperature control mode from 85°F to 500°F (30° to 260°C). Cooking temp displayed in Fahrenheit or Centigrade. Red LED display. Rotary control knob and single membrane key. Portable counter-top or drop-in versions available. Entela certified, NSF and CE approved.

### Commercial Standard Single Burner Cooktops

Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
600500	MC1500	1500W, 120V, 1 Burner, Counter-top	\$1,350.00
600600	MC1800	1800W, 120V, 1 Burner, Counter-top	\$1,400.00
600700	MC2500	2500W, 200-240V, 1 Burner, Counter-top	\$1,610.00
600800	MC3000	3000W, 200-240V, 1 Burner, Counter-top	\$2,100.00
600900	MC3500	3500W, 200-240V, 1 Burner, Counter-top	\$2,200.00
601001	MCD1500	1500W, 120V, 1 Burner, Drop-In	\$1,450.00
601100	MCD1800	1800W, 120V, 1 Burner, Drop-In	\$1,500.00
601200	MCD2500	2500W, 200-240V, 1 Burner, Drop-In	\$1,990.00
601300	MCD3000	3000W, 200-240V, 1 Burner, Drop-In	\$2,030.00
601400	MCD3500	3500W, 200-240V, 1 Burner, Drop-In	\$2,250.00



MCxx00



MCDxx00

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# CHESHER / CookTek

## Commercial Standard Double Burner Induction Cooktops

The natural choice for cooking professionals. Fast, safe, clean, reliable and extremely easy to use. Three power options at 200-240VAC only. 0- 20 power settings, plus temperature control mode for each burner from 85°F to 500°F (30°C to 260°C). Cooking temp displayed in Fahrenheit or Centigrade. Red LED displays. Rotary control knobs and single membrane keys. Portable counter-top or drop-in versions available. Entela certified, NSF and CE approved. Note: power is per burner.

Commercial Standard Double Burner Cooktops			
Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
601500	MC2502F	2 x 2500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$3,600.00
601800	MC2502S	2 x 2500W, 200-240V, 2 Burner, Counter-top, Side by Side	\$3,850.00
601600	MC3002F	2 x 3000W, 200-240V, 2 Burner, Counter-top, Front to Back	\$3,765.00
604500	MC3002S	2 x 3000W, 200-240V, 2 Burner, Counter-top, Side by Side	\$3,955.00
601700	MC3502F	2 x 3500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$4,200.00
604600	MC3502S	2 x 3500W, 200-240V, 2 Burner, Counter-top, Side by Side	\$4,300.00
601900	MCD2502F	2 x 2500W, 200-240V, 2 Burner, Drop-in, Front to Back	\$3,900.00
602000	MCD2502S	2 x 2500W, 200-240V, 2 Burner, Drop-in, Side by Side	\$3,900.00
604700	MCD3002F	2 x 3000W, 200-240V, 2 Burner, Drop-in, Front to Back	\$3,950.00
604900	MCD3002S	2 x 3000W, 200-240V, 2 Burner, Drop-in, Side by Side	\$3,950.00
604800	MCD3502F	2 x 3500W, 200-240V, 2 Burner, Drop-in, Front to Back	\$4,250.00
605000	MCD3502S	2 x 3500W, 200-240V, 2 Burner, Drop-in, Side by Side	\$4,250.00

MCxx02F



MCxx02S



MCDxx02F



MCDxx02S



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# CHESHER / CookTek

## Apogee™ Single Burner Cooktops

Apogee™ offers enhancements such as finer resolution control via 0-100 power settings, intuitive touch sensitive controls, digital timer (alarm only, or auto-power off), and keypad lockout to temporarily prevent others from changing cook settings. The front panel is made of smooth easy to clean wipe down glass - no knobs or buttons. Bright backlit LCD information display shows power setting or target temperature, heating or at temp, the timer when in use, plus an indicator showing whether an induction compatible pan is present. From 80°F to 500°F (30° C to 260°C) in temperature control mode.

Apogee™ Single Burner Cooktops			
Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
620100	MC1800G	Apogee™ 1800W, 120V, 1 Burner, Counter-top	\$1,750.00
620200	MC2500G	Apogee™ 2500W, 200-240V, 1 Burner, Counter-top	\$2,300.00
620300	MC3000G	Apogee™ 3000W, 200-240V, 1 Burner, Counter-top	\$2,400.00
620400	MC3500G	Apogee™ 3500W, 200-240V, 1 Burner, Counter-top	\$2,500.00
623000	MCD1800G	Apogee™ 1800W, 120V, 1 Burner, Drop-In	\$2,500.00
624000	MCD2500G	Apogee™ 2500W, 200-240V, 1 Burner Drop-In	\$3,250.00
624100	MCD3000G	Apogee™ 3000W, 200-240V, 1 Burner, Drop-In	\$3,350.00
624200	MCD3500G	Apogee™ 3500W, 200-240V, 1 Burner, Drop-In	\$3,450.00



MCxx00G

MCDxx00G



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# CHESHER / CookTek

## Apogee™ Double Burner Cooktops

Apogee™ offers enhancements such as finer resolution control via 0-100 power settings, intuitive touch sensitive controls, digital timer (alarm only or auto-power off), and keypad lockout to temporarily prevent others from changing cook settings. The front panel is made of smooth easy to clean wipe down glass - no knobs or buttons. Bright backlit LCD information display shows power setting or target temperature, heating or at temp, the timer when in use, plus an indicator showing whether an induction compatible pan is present. Up to 500°F (260°C) in temperature control mode. Note: power is per burner.

Apogee™ Double Burner Cooktops			
Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
620500	MC2502FG	Apogee™ 2 x 2500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$4,575.00
620600	MC3002FG	Apogee™ 2 x 3000W, 200-240V, 2 Burner, Counter-top, Front to Back	\$4,750.00
620700	MC3502FG	Apogee™ 2 x 3500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$4,950.00



MCxx02FG

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# CHESHER / CookTek



## StepXStep AutoCook Cooktops

StepXStep AutoCook is the first fully programmable induction cooktop. Recipes are programmed on a computer via simple software and uploaded to the cooktop via a USB port, making it easy to share recipes from location to location. Perfect for chains looking for enterprise-wide consistent results. Each step in the recipe is programmed to call for required actions, plus automatic temperature and time settings. When the machine is ready for the next step, a beep prompts the operator. The unit features automatic power reduction to hold food at a safe temperature without overcooking it, should an operator be distracted. Up to 64 recipes can be stored. Available in double and single, across a variety of power levels.

### Apogee™ StepXStep AutoCook Programmable Cooktops

Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
625000	AC1800G	Programmable Apogee™ 1800W, 120V, 1 Burner, Counter-top	\$2,200.00
625100	AC2500G	Programmable Apogee™ 2500W, 200-240V, 1 Burner, Counter-top	\$2,800.00
625200	AC3000G	Programmable Apogee™ 3000W, 200-240V, 1 Burner, Counter-top	\$2,900.00
625300	AC3500G	Programmable Apogee™ 3500W, 200-240V, 1 Burner, Counter-top	\$3,000.00
625400	AC2502FG	Programmable Apogee™ 2 x 2500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$5,300.00
625600	AC3002FG	Programmable Apogee™ 2 x 3000W, 200-240V, 2 Burner, Counter-top, Front to Back	\$5,500.00
625500	AC3502FG	Programmable Apogee™ 2 x 3500W, 200-240V, 2 Burner, Counter-top, Front to Back	\$5,900.00



ACxx00G



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# CHESHER / CookTek

## Glass Bowl Woks

Commercial Standard rotary knob control or "Apogee™" style control with intuitive touch sensitive control. Glass bowl. Five power options.  
\*Note: Wok pans sold separately.

Glass Bowl Induction Woks			
Order Information		Description	Pricing CAD
			Chesher List Price
Part #	Model #		
Commercial Standard Induction Woks			
605700	MWG1800	1800W, 120V, Counter-top, Glass Bowl Induction Wok	\$2,300.00
605800	MWG2500	2500W, 200-240V, Counter-top, Glass Bowl Induction Wok	\$2,500.00
605900	MWG3000	3000W, 200-240V, Counter-top, Glass Bowl Induction Wok	\$2,550.00
606000	MWG3500	3500W, 200-240V, Counter-top, Glass Bowl Induction Wok	\$2,600.00
605300	MWDG1800	1800W, 120V, Drop-in, Glass Bowl Induction Wok	\$2,500.00
605400	MWDG2500	2500W, 200-240V, Drop-in, Glass Bowl Induction Wok	\$3,000.00
605500	MWDG3000	3000W, 200-240V, Drop-in, Glass Bowl Induction Wok	\$3,100.00
605600	MWDG3500	3500W, 200-240V, Drop-in, Glass Bowl Induction Wok	\$3,200.00
647100	MWG5000-200	5kW, 208VAC/3PH, Counter-top, 300mm Glass Bowl Wok	\$3,300.00
Apogee™ Induction Woks			
621200	MW1800G	Apogee™ 1800W, 120V, Counter-top Induction Wok	\$2,800.00
621300	MW2500G	Apogee™ 2500W, 200-240V, Counter-top Induction Wok	\$3,400.00
621400	MW3000G	Apogee™ 3000W, 200-240V, Counter-top Induction Wok	\$3,800.00
621500	MW3500G	Apogee™ 3500W, 200-240V, Counter-top Induction Wok	\$3,900.00
Accessories			
103871	14WOKSS	14" (35.56cm) Stainless Wok Pan for Wok Units	\$199.00



MWxx00G



MWDGxx00

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# CHESHER / CookTek

## Heavy Duty Commercial Ranges

True back of house heavy duty ranges. The MSP Induction Stock Pot is a floor standing unit for high volume boil and simmer applications. Rated at 7,000 or 8,000 watts (depending on model), the MSP can boil a gallon of water (3.75 liters) in just under four minutes. Five gallons (19 liters) takes approximately 15 minutes (results vary depending on pan and quality of electrical supply). The four burner is available in two models. All units feature incremental power cook settings per burner. Stock pot ranges and woks come with a power cord. Multi-burner ranges do not.

Professional Ranges			
Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
646101	MSP7000-200	7kW, 208VAC/3PH, 1 Burner, Stock Pot Range	\$6,500.00
645100	MC14004-200	14kW, 208VAC/3PH (4 x 3500W), 4 Burner, Induction Range	\$15,000.00
645300	MC17004-200	17kW, 208VAC/3PH (2 x 5000W + 2 x 3500W), 4 Burner, Induction Range	\$15,250.00
641600	MC21006-200	21kW, 208VAC/3PH (6 x 3500W), 6 Burner Induction Range	\$19,900.00



MSP7000-200



MC21006-200



MC14004-200 / MC17004-200

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# CHESHER / CookTek

## Heavy Duty Commercial Planchas

Commercial quality, professional plancha (high performance griddle). The MPL Induction Plancha is available in either stand-alone or drop-in configurations. There is a choice of two cooking surface finishes (plain steel or chrome). There is also a choice of all-flat or half-flat and half-grooved in either plain steel or chrome. The MPL features extremely consistent temperature across its surface. It has the highest watt density per cubic inch (cubic centimeter) of any griddle on the market. This delivers rapid initial heat up time and fast, almost instant recovery. Inductively, power heats the entire surface through at the same time, so there is none of the lag time associated with other technologies that heat from the bottom. Two precisely controllable zones.

### Professional Plancha Griddle

Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
648000	MPL362CS-200	Standard steel 36" Plancha 3PH 208V, Counter-top	\$15,000.00
648400	MPL362CR-200	Chrome 36" Plancha 3PH 208V, Counter-top	\$18,000.00
NEW 648800	MPL362CSG-200	Standard steel, Half Grooved, 36" Plancha 3PH 208V, Counter-top	\$15,500.00
NEW 649000	MPL362CRG-200	Chrome, Half Grooved, 36" Plancha 3PH 208V, Counter-top	\$17,000.00
648200	MPLD362CS-200	Standard steel 36" Plancha 3PH 208V, Drop-in	\$14,000.00
648600	MPLD362CR-200	Chrome 36" Plancha 3PH 208V, Drop-in	\$17,000.00
NEW 649200	MPLD362CSG-200	Standard, Half Grooved, steel 36" Plancha 3PH 208V, Drop-in	\$14,500.00
NEW 649400	MPLD362CRG-200	Chrome, Half Grooved, 36" Plancha 3PH 208V, Drop-in	\$16,000.00



MPL362Cx-200

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# CHESHER / CookTek

## Silenzio™ Standard Hold-Only Buffet Systems

Drop-in and counter-top designs with aluminum housing. Microprocessor self-diagnostics monitor vital components 120 times per second. "C" models feature 12.75" (32cm) diameter top to fit most induction compatible round chafers and offer portable convenience. "D" model features 15" (38cm) square drop-in design. "RD" model feature 12.75 (32cm) round drop-in design. "C","D" and "RD" models offer four temp presets 150°F, 160°F, 175°F and 190°F (or 65°C, 70°C, 80°C and 90°C). Eleven more temperatures in a range from 80°F to 190°F (30°C to 90°C) may be selected via simple keypad operation. They also feature an automatic user configurable timer. "S" versions offer same dimensions and temperature selections as a competitor's product (makes for a great retrofit.) Accurate to +/- 5°F (+/- 3°C).

### Silenzio™ 650 watt Hold Only Induction Buffet

Order Information		Description	Pricing CAD
			Chesher List Price
Part #	Model #		
Drop-in			
658500	B651-D	Silenzio™ 650W, 120V, 15" Temperature Control Hold Only, Drop-in	\$1,000.00
658600	B652-D	Silenzio™ 650W, 200-240V, 15" Temperature Control Hold Only, Drop-in	\$1,200.00
634500	B651-S	Silenzio™ 650W, 120V, Temperature Control Hold Only Special Size	\$950.00
634900	B652-S	Silenzio™ 650W, 200-240V, Temperature Control Hold Only Special Size	\$1,000.00
659100	B651-RD	Silenzio™ 650W, 120V, 15" Temperature Control Hold Only, Round Drop-in	\$1,150.00
659200	B652-RD	Silenzio™ 650W, 200-240V, 15" Temperature Control Hold Only, Round Drop-in	\$1,200.00



B651-D (three units)

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# CHESHER / CookTek

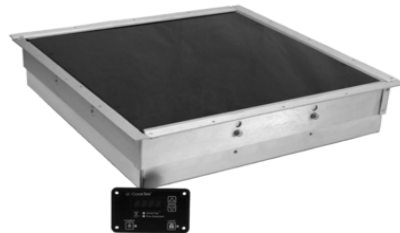
## Incogneeto™ Under Counter Hold-Only Buffet Systems

Rival systems only offer a few colors of a recycled glass product, while Incogneeto™ uniquely opens up the rainbow of natural and engineered stone counter tops. The system mounts on a simple collar, which in turn is screwed into the plywood substrate, or glued-on wooden strips. No holes or cuts in the stone are required. The system uniquely offers direct pan-contact temperature sensing (accurate to +/- 2°F (1.1°C), and visual confirmation of locating the heat source through the stone. Only the pans get hot! The stone counter top stays cool to the touch. A Magneeto™ 2 controller disc is included with each system. Discs can even be user-programmed with set temperatures which will override the control panel.

Incogneeto™ Hold Only Buffet			
Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
660800	B651-U2	Incogneeto™ 650W, 120V, includes 18" (450mm) Mounting Collar & Magneeto™ 2 Locator / Controller disc	\$2,650.00
660900	B652-U2	Incogneeto™ 650W, 200-240V, includes 18" (450mm) Mounting Collar & Magneeto™ 2 Locator / Controller disc	\$2,650.00



B65x-U2 Incogneeto™ (two units) installed



B65x-U2 Incogneeto™



Magneeto™ 2 disc (one supplied with each B65x-U unit)

Part #	Model #	Description	Chesher List Price
607700	MGRFID02	Extra Magneeto™ 2 Locator disc / Controller for Incogneeto™	\$210.00

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# CHESHER / CookTek

## Soup Well

The Soup Well features accurate, gentle holding, energy savings and a retherm function. Chilled soups and chilis can be brought safely up to temperature well within HACCP guidelines. The basic well is supplied in a single size. **A CookTek bain marie must be added.** These are available in 11qt (10.4L) or 7qt (6.6L). **The smaller bain marie also requires the purchase of an adapter ring.** A small amount of water should be added to the bain marie. Industry standard soup tureens (not supplied) can then be used with the soup well.

### Buffet Soup Well

Order Information		Description	Pricing CAD
			Chesher List Price
Part #	Model #		
Drop-in			
659800	ISW061	900W, 120V, Drop-in Induction Soup Well (requires one CookTek bain-marie sold separately)	\$1,700.00
659900	ISW062	900W, 200-240V, Drop-in Induction Soup Well (requires one CookTek bain-marie, sold separately)	\$1,800.00
104452	BM11QT	11 qt bain-marie	\$95.00
104453	BM7QT	7 qt bain-marie	\$95.00
104446	BM7ADP	7 qt bain-marie adapter ring (required if using 7 qt bain-marie)	\$110.00



ISW06x with BM11QT

Note: the system is designed to use standard dealer-supplied tureens. **However, at least one CookTek bain-marie insert must be purchased.**

The bain-marie insert just holds a little water. The tureen is inserted into the bain-marie.

The smaller bain-marie also requires the purchase of an adapter ring.

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# CHESHER / CookTek

## Buffet Accessories

Dishes available in 4.8 Quart (4.5 Liter) and 6.9 Quart (6.5 Liter) capacities, glass lids. Stainless single insert is included with each as standard. Divided stainless (two pieces) and single / divided porcelain (one piece) are available as options. Divided dishes available only for 6.5 liter chafers. Ingenious clutch mechanism allows lid to close slowly.

### 6.9 Quart (6.5 Liter) Large Chafing Dishes

Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
301311	UCG01	Large Round Chafer - Glass Lid (including 1/1 Stainless Insert, no spoon holder) 6.5 liter / 6.9 Quart	\$1,250.00
<i>Large Chafing Dish Extra Inserts</i>			
103128	RSSIL01	Large Round Stainless Insert (1/1) 6.5 liter	\$120.00
103771	RDSSI02	Large Round Stainless Insert Split Pan (Pair) (2/2) 6.5 liter	\$120.00
103095	RPI01	Large Round Porcelain Insert (1/1) 6.5 liter	\$250.00
103096	RPI02	Large Round Porcelain Insert Divided (1/2) 6.5 liter	\$250.00

### 4.8 Quart (4.5 Liter) Medium Chafing Dishes

301309	UPCG01	Medium Round Chafer - Glass Lid (including 1/1 Stainless Insert, no spoon holder) 4.5 liter / 4.8 Quart	\$1,075.00
<i>Medium Chafing Dish Extra Inserts</i>			
103129	RSSIM01	Medium Round Stainless Insert (1/1) 4.5 liter	\$100.00
103094	RPP01	Medium Round Porcelain Insert (1/1) 4.5 liter	\$215.00

### Chafing Dish Replacement Parts

103097	SSH01	Optional Serving Spoon Holder	\$40.00
103142	RSCG01	Replacement Glass Lid for Large Round Chafer	\$640.00
103143	RSPCG01	Replacement Glass Lid for Medium Round Chafer	\$480.00



UPCG01

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# CHESHER / CookTek

## SinAqua™ Induction Serving Line Well

The SinAqua™ waterless induction heated serving well is optimized to work with industry standard GN (hotel) pans. No special metal is needed as the induction technology has been modified to work with 300 series stainless steel (non-magnetic) as well as 400 series (magnetic). The benefits over steam tables are numerous: 50% energy saving; doubling food hold time (because the food is held accurately, and does not continue to cook); elimination of water and all of its associated problems, and no need for a costly floor drain. The units are fixed depth options for single and half pans, or single, half and third pans, or single, half, third and sixth pans. Counter-top housings are also available. The three control housing is required for the One/Two/Three and One/Two/Three/Six models. The two control housing is required for the One/Two version.

### SinAqua™ 650 watt Hold Only Induction Serving Well

Order Information		Description	Pricing CAD
			Chesher List Price
Part #	Model #		
Fixed Depth One/Two Pan Wells			
635700	IHW061-22	2 x 650W, 120V, Drop-in Induction Hot Food Well 2.5"D	\$1,850.00
635800	IHW062-22	2 x 650W, 200-240V, Drop-in Induction Hot Food Well 2.5"D	\$1,850.00
635500	IHW061-24	2 x 650W, 120V, Drop-in Induction Hot Food Well 4"D	\$1,850.00
635600	IHW062-24	2 x 650W, 200-240V, Drop-in Induction Hot Food Well 4"D	\$1,850.00
Fixed Depth One/Two/Three Pan Wells			
638200	IHW061-34	3 x 650W, 120V, Drop-in Induction Hot Food Well 4"D	\$2,100.00
638400	IHW062-34	3 x 650W, 200-240V, Drop-in Induction Hot Food Well 4"D	\$2,200.00
638100	IHW061-36	3 x 650W, 120V, Drop-in Induction Hot Food Well 6"D	\$2,100.00
638300	IHW062-36	3 x 650W, 200-240V, Drop-in Induction Hot Food Well 6"D	\$2,200.00
Fixed Depth One/Two/Three/Six Pan Wells			
661600	IHW061-64	6 position, 3 x 600W, 120V, Drop-in Induction Hot Food Well 4"D	\$2,600.00
661700	IHW062-64	6 position, 3 x 600W, 200-240V, Drop-in Induction Hot Food Well 4"D	\$2,800.00
661800	IHW061-66	6 position, 3 x 600W, 120V, Drop-in Induction Hot Food Well 6"D	\$2,600.00
661900	IHW062-66	6 position, 3 x 600W, 200-240V, Drop-in Induction Hot Food Well 6"D	\$2,800.00
Counter-top Housing			
302049	IHWCS2	IHW Counter-top Stainless Steel Housing (accepts two controls)	\$550.00
302050	IHWCS3	IHW Counter-top Stainless Steel Housing (accepts three controls)	\$550.00

IHW06x-xx



IHW-CS2 and IHW-CS3

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# CHESHER / CookTek

## Thermal Delivery Systems - Pizza (PTDS)

The Pizza Thermal Delivery System (PTDS) is the industry's leading solution for hot crispy delivered pizza. Each system comprises of a charger, a bag (containing a PCT tray) and a thermal disc. Individual component parts are available for replacement (i.e. bags wear out, but discs will last indefinitely). Bags feature unique VaporVent™ humidity control and will keep up to three pizzas hot - over 155°F (68°C) for up to 45 minutes. 16" (406mm) or 18" (457mm) models available. Two-three minute initial charge time from cold. Subsequent recharges typically 30-40 seconds. NOTE: NOT interchangeable or compatible with ThermaCube system. Standard bag color is black. Custom bags available - please contact for details. Also note 16" and 18" system components are NOT interchangeable.

### Pizza Bag Delivery System - 16-inch System

Order Information		Description	Pricing CAD
Part #	Model #		Chesher List Price
602200	PTDS 100	120V, 1800W 16" Pizza Bag Charger	\$1,400.00
300878A	STDVV001	VaporVent™ 16" Bag w/PCT Tray (Black)	\$95.00
400017	PFPD001	Pizza FlashPak™ disc for 16" or 18" Bags. 1 required per bag.	\$200.00

### Pizza Bag Delivery System - 18-inch System

602100	XLPTDS 100	120V, 1800W, 18" Pizza Bag Charger	\$1,700.00
300849A	XLVV001	VaporVent™ 18" Pizza Bag w/PCT Tray (Black)	\$100.00
400017	PFPD001	Pizza FlashPak™ disc for 16" or 18" Bags. 1 required per bag.	\$200.00

A typical system comprises of one charger (either 16" or 18") and between 5 and 10 bags (16" or 18"), **plus same number of discs as bags. Three part numbers are required to be ordered.** A second charger is typically employed for more than 10 bag installations. Note 16" bags have delivery ticket window. 18" do not. Standard bag color is black. Custom logo requests can be accommodated. Contact customer service for quotation and minimum quantity requirements.



PTDS x00



STDVV001 and PFPD001  
(shown partially extracted)

### Replacement Polycarbonate Tray Inserts and Bags

Part #	Model #	Description	Chesher List Price
300811	PCT001	PolyCarbonate Tray (PCT) for 16" PTDS Pizza Bags	\$28.00
300813	XLPTCT001	PolyCarbonate Tray (PCT) for 18" PTDS Pizza Bags	\$29.00

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# CHESHER / CookTek

## ThermaCube™ Delivery Systems

*Top loading* heated meal delivery bag system. One size of charger base, with Small and Tall bag options. Opens up a whole new market for fresh hot delivered food! Standard bag color is black. One pellet cage assembly required for each bag. A single charger can handle a fleet of between 5 and 10 bags. The pellet cages are the same size and the TCT one will fit into the TCS one and work, although it is better to use the TCT specific pellet. Using the TCT pellet in the TCS bag will also work, but the food may get too hot. Both pellets are clearly marked. NOTE: NOT compatible or interchangeable with PTDS Pizza system.

ThermaCube™ Thermal Delivery System			
Order Information		Description	Pricing CAD
			Chesher List Price
Part #	Model #		
ThermaCube™ Thermal Delivery System Charger			
609100	TCS100	120V, 1800W Small Thermal Delivery System	\$1900.00
ThermaCube™ Thermal Delivery System - Bags and Pellet Cages - Small			
301550	TCSBAG	ThermaCube™ Small Bag - Bag Only	\$140.00
301542	TCS-PT	ThermaCube™ TCS FlashPak™ Pellet / Cage Assembly	\$310.00
ThermaCube™ Thermal Delivery System - Bags and Pellet Cages - Tall			
301857	TCTBAG	ThermaCube™ Tall Bag - Bag Only	\$170.00
301630	TCT-PT	ThermaCube™ TCT FlashPak™ Pellet / Cage Assembly	\$310.00
A typical system comprises of one charger and between 5 and 10 complete bags. <b>NOTE: the bag part numbers shown above do not include a pellet cage assembly. Three part numbers are required to be ordered - charger, the pellet cage assembly and the bag.</b> A second charger is typically employed for more than 10 bag installations. Custom logo requests can be accommodated. Contact customer service for quotation and minimum quantity requirements.			



TCx Charger



TCS bag (left), TCT bag (right)

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# CHESHER / CookTek

## FaHeater™

Heats cast iron skillets to sizzling hot in seconds! Three factory settings provided (25, 45 and 70 seconds) allow for different sized skillets / different skillet food products. Settings can also be re-configured by end-user to suit up to maximum of 120 seconds). The FaHeater™ is **the** solution for skillets, eliminating all other dangerous, inconsistent and energy inefficient methods. 200-240VAC only.

FaHeater™				
Order Information		Description	Pricing CAD	
Part #	Model #		Chesher List Price	
605100	MCF200	3500W, 200-240V, FaHeater™, Fajita Skillet Heater	\$2,100.00	



MCF200

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The logo for Chesher Equipment Ltd. features the word "CHESHER" in a large, bold, serif font. The letters are white and are set against a dark red background that consists of two horizontal bars, one above and one below the text.